

B'CREATIVE'S

# WHAT'S THE BUZZ

10783 South 33 Road  
Cadillac, MI 49601



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## Welcome You To B'Creative

*WHERE WE HELP YOU TO FIND AND EXPLORE YOUR CREATIVE NATURE*

Our hope here at B'Creative, is to provide you with fun, interesting instructional classes that will help you meet that creative fulfillment some of us have inside. We trust that you will not only try our instructional classes, but that you will learn and grow in your creative natures and keep attending while you tell your family and friends what you have learned and hopefully enjoyed while attending one of our instructional classes.

Our aim is to provide a large cross-section of classes that will appeal to a variety of individuals. If you are interested in classes that we currently do not provide, please let us know, and we will try to provide you with that class and to locate a qualified individual to come

and be our guest instructor for that class. You just need to let us know and we will see what can be arranged.

Here, at B'Creative, we love crafts and creating things and we want to share that creative nature with others.

Thank you for visiting our website and we hope you will join us in an instructional class very soon. Check out the calendar of events to see what classes are currently being offered and call to sign up today.!



## SELECT AN INSTRUCTIONAL CLASS AND START CREATING

B'Creative Fall instructional classes are being scheduled now. Check out the current classes being offered on our website at:

[www.bcreativeclasses.com](http://www.bcreativeclasses.com) .

Current classes offered usually have a course description, which will provide you with additional information about the class. If you do not see a class that you are interested in attending, give us a call to see if that class can be put on the

schedule in the near future. You may wish to set up a private class for you and four to six of your closest friends and family members. B'Creative tries to provide the private classes at the most convenient time for the participants, rather than the times that have been arranged on the B'Creative schedule of events.

Call (231) 775-2948 for more information.!

# Dracula Cookies :



- 6 Servings
- Prep/Time: 30 min.

### Ingredients

- 6 hazelnut truffles
- 5 ounces white candy coating, chopped
- 1 green *or* red Fruit Roll-Up
- 6 cream-filled chocolate sandwich cookies
- 1 can (6.4 ounces) black decorating icing
- 6 slivered almonds, cut in half

Dracula Cookies published in Simple & Delicious September/October 2007, p13

### Directions

- Place truffles on a waxed paper-lined pan. Freeze for 10 minutes or until chilled. Meanwhile, in a small microwave-safe bowl, melt candy coating; stir until smooth. Dip truffles in coating to cover completely; return to pan. Refrigerate until hardened.
- Cut Fruit Roll-Up into 2-1/2-in. x 1-1/2-in. strips. Reheat candy coating if necessary. Dip truffles in candy coating again;
- Immediately place one on each cookie. Wrap a fruit strip around base of truffle for cape. Let stand until set.
- Using decorating icing and a round tip, pipe hair, eyes and mouth on each. Insert almonds for fangs. Store in an airtight container. **Yield:** 6 cookies.

**Editor's Note:** This recipe was tested with Ferrero Rocher hazelnut truffles.!

## MARSHMALLOW WITCHES:



### Ingredients

- 1/2 cup vanilla frosting, *divided*
  - 36 miniature semisweet chocolate chips
- X Featured sponsor **Bake Some Love with Nestlé®** Nothing says "I love you" like fresh baked Nestlé® Toll House® chocolate chip cookies. Who would you bake some love for?
- Visit [tollhouse.com](http://tollhouse.com) to be inspired by real baking stories, recipes, tips and more!
- 12 large marshmallows
  - 1 drop *each* green, red and yellow food coloring, optional
  - 1/4 cup flaked coconut
  - 12 chocolate wafers
  - 12 miniature peanut butter cups
  - 12 milk chocolate kisses

### Directions

- For the face of each witch, place a dab of frosting on the bottom of three chocolate chips; press two for eyes and one for nose onto each marshmallow.
- For hair, combine green food coloring and a drop of water in a small resealable plastic bag; add coconut and shake well. Spread a small amount of frosting on sides of marshmallows; press coconut hair into frosting. Place 3 tablespoons of frosting in a small heavy-duty resealable plastic bag; tint orange with red and yellow food coloring. Set aside.
- For hats, spread some of the remaining frosting in the center of chocolate wafers; press peanut butter cups upside down into frosting. Lightly spread bottoms of chocolate kisses with frosting; place on peanut butter cups. Cut a small hole in the corner of pastry or plastic bag; insert a small star tip. Fill the bag with frosting and pipe stars around the base of each peanut butter cup. Secure a hat to each witch with a dab of frosting. **Yield:** 1 dozen.

**Nutrition Facts:** 1 serving (1 each) equals 121 calories, 5 g fat (3 g saturated fat), 2 mg cholesterol, 69 mg sodium, 18 g carbohydrate, 1 g fiber, 2 g protein.

Marshmallow Witches published in Quick Cooking September/October 2005, p16 |

- 12 Servings
- Prep/Total Time: 30 min.